

Fig. 1

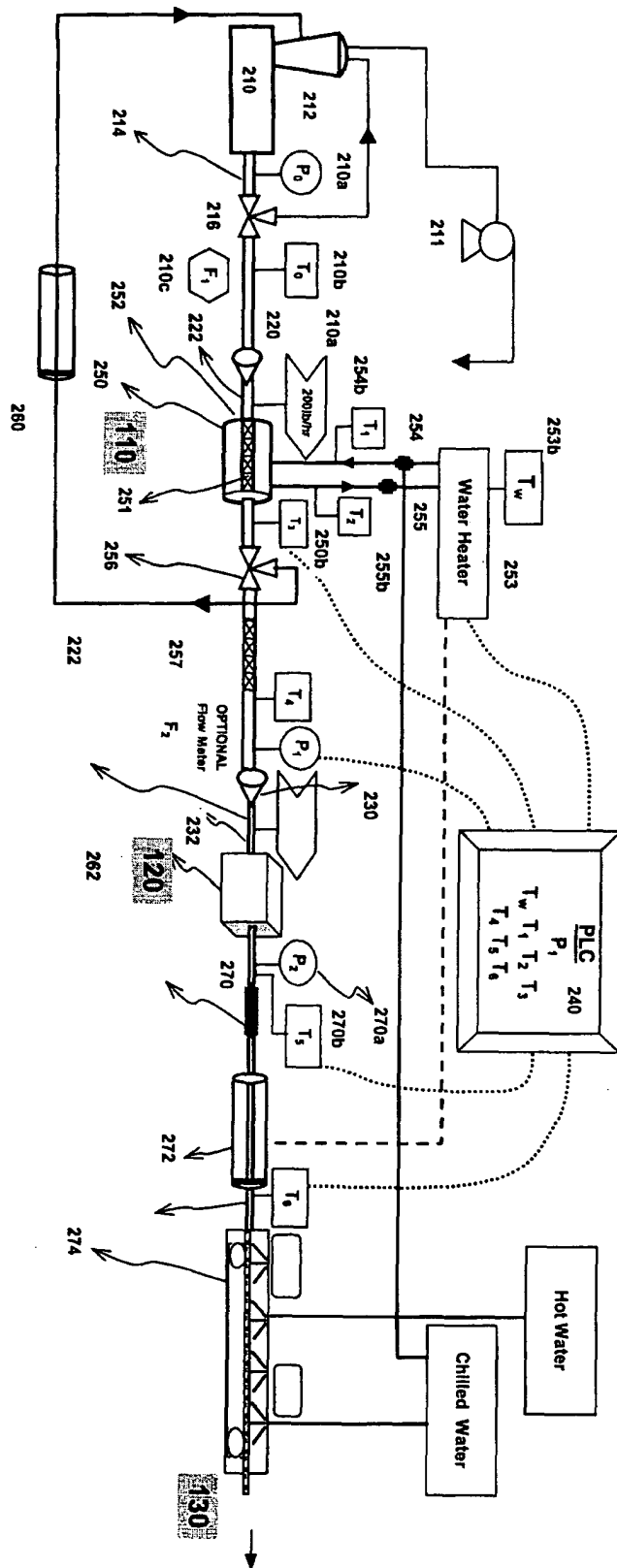


FIG. 2

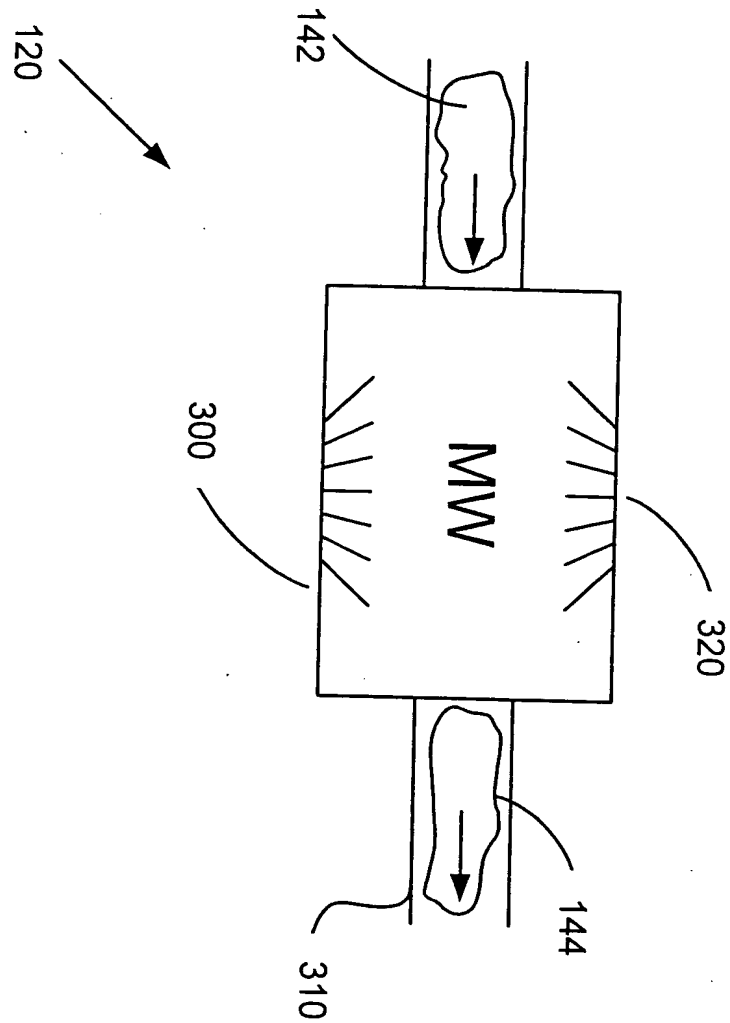


Fig. 3

* Represents continuous heating of emulsion from 40 degrees F to 160 degrees F without using dual stage heating

Large-Scale System

Assuming *X* Pounds of Meat Emulsion, Quantity of Power Required to Prepare Casingless Sausage With a Processing Line				
Meat Emulsion (lbs) to Process Per Hour	Emulsion Temperature		Sausage Temperature	
	FIRST TEMPERATURE AND INITIAL HEATING		SECOND / FINAL HEATING	
	First Temperature (F) (Prior to Pre-heating)	Initial Heating Temperature (F) (First Stage)	Second Heating Temperature (F) (Second Stage)	Power Required (MW)
15,000	40 (First)*		160 (Final)*	422*
15,000		50	160	387
15,000		60	160	352
15,000		70	160	317
15,000		80	160	282
15,000		90	160	246
15,000		100	160	211

Small-Scale System

Assuming *X* Pounds of Meat Emulsion, Quantity of Power Required to Prepare Casingless Sausage With a Processing Line				
Meat Emulsion (lbs) to Process Per Hour	Emulsion Temperature		Sausage Temperature	
	FIRST TEMPERATURE AND INITIAL HEATING		SECOND / FINAL HEATING	
	First Temperature (F) (Prior to Pre-heating)	Initial Heating Temperature (F) (First Stage)	Second Heating Temperature (F) (Second Stage)	Power Required (MW)
200	40 (First)*		160 (Final)*	6*
200		50	160	5
200		60	160	5
200		70	160	4
200		80	160	4
200		90	160	3
200		100	160	3

F.S. 4

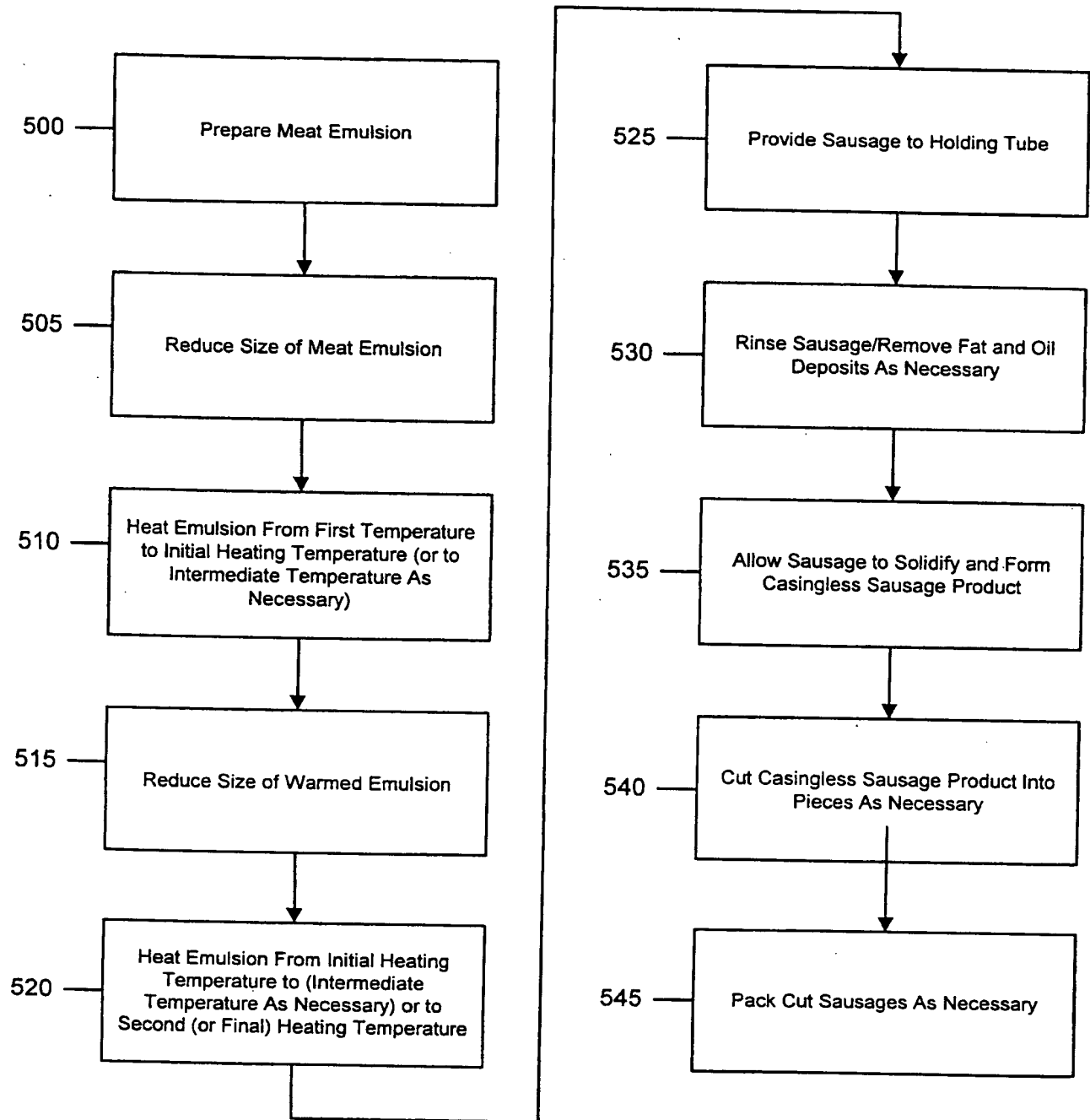


Fig. 5